

2 Course Set Menu £15.95

Non Gluten Options

We can Not guarantee our dishes do not contain traces of Gluten
as they may be stored, prepared or cooked in an area with other Gluten containing products

STARTERS

Non-Gluten Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Non-Gluten Belly Pork Bites

In chefs own sweet hoi sin BBQ sauce, served with salt & pepper pickled slaw & toasted sesame seeds

Non-Gluten Gambas Pil Pil £1.95 extra

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with salad

Non-Gluten Chorizo & Garlic Mushrooms (V)

Fresh mushrooms sautéed with chorizo in garlic butter, finished with fresh parmesan

MAIN COURSE

Non-Gluten Chicken Cacciatore

Chicken breast cooked with tomatoes, peppers & onions, finished with Pecorino cheese, served with today's fresh vegetables & potatoes

Non-Gluten Blue Cheese & Ham Pasta

Gluten free pasta, Slow roasted ham hock, mushrooms, garlic & red onion, stilton cheese & crème fraiche

Non-Gluten Chicken & Chorizo Pasta

Gluten free pasta, Chicken breast pieces & chorizo sausage cooked in our own tomato ragu with chillies, garlic & onion, finished with fresh wild rocket & balsamic syrup

Non-Gluten Mediterranean Seabass £2.50 extra

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Non-Gluten Carbonara

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy or Gluten